Sweet Creations

Delicious treats, whimsical designs and sweet creations

By Frost and Fluff

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Choco Velvet

Ingredients (1 cake, 23 cm / 9-inch)

- 1 cup (227 g) unsalted butter
- 8 oz (225 g) semi-sweet chocolate, chopped
- 4 large eggs
- 4 large egg yolks
- 1 cup (200 g) granulated sugar
- 1/2 cup + 2 tbsp (70 g) all-purpose flour
- Pinch of salt
- Optional for garnish: powdered sugar, chocolate drizzle, berries

1. Preheat oven to 180 °C / 350 °F. Grease and line a 23 cm round cake pan with parchment paper.
2. Melt butter & chocolate together in a heatproof bowl over simmering water or in microwave (30-sec intervals, stirring in between). Let cool slightly.
3. Whisk eggs, yolks, and sugar together until pale and slightly fluffy.
4. Fold melted chocolate mixture into the eggs gently.
5. Sift in flour & salt → fold carefully until smooth and fully incorporated.
6. Pour batter into prepared pan. Smooth the top.
7. Bake 25–30 minutes → edges set, center slightly soft (for molten-style).
8. Cool 5–10 minutes, then carefully remove from pan.
9. Decorate with buttercream and/or ganache

Vanilla Cloud

Ingredients (23 cm / 9-inch cake)

- 1 cup (227 g) unsalted butter, softened
- 1 1/2 cups (300 g) granulated sugar
- 4 large eggs
- 2 tsp vanilla extract
- 2 1/2 cups (312 g) all-purpose flour
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 1 cup (240 ml) whole milk
- Optional garnish: pastel frosting, edible glitter, fresh berries

1. Preheat oven to 180 °C / 350 °F. Grease and line a 23 cm round cake pan with parchment paper.
2. Cream butter & sugar until light and fluffy (≈3–5 min).
3. Add eggs one at a time, beating well after each addition. Mix in vanilla extract.
4. In a separate bowl, sift together flour, baking powder, and salt.
5. Alternate adding dry ingredients and milk to the butter mixture: start and end with dry ingredients. Mix until smooth.
6. Pour batter into prepared pan and smooth the top.
7. Bake 30–35 minutes → cake is lightly golden, toothpick inserted in center comes out clean.
8. Cool 10 min in pan, then transfer to wire rack to cool completely.
9. Optional decoration: frost with pastel buttercream, , or top with berries.

Fruity Bliss

Ingredients (23 cm / 9-inch cake)

- 1 cup (227 g) unsalted butter, softened
- 1 1/2 cups (300 g) granulated sugar
- 4 large eggs
- 2 tsp vanilla extract
- 2 1/2 cups (312 g) all-purpose flour
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 1 cup (240 ml) whole milk
- 1 cup mixed fresh or candied fruit, chopped (berries, cherries, pineapple, etc.)
- Optional: a few drops of lemon juice to enhance fruit flavor

1. Preheat oven to 180 °C / 350 °F. Grease and line a 23 cm round cake pan with parchment paper.
2. Cream butter & sugar until light and fluffy (≈ 3–5 min).
3. Add eggs one at a time, beating well after each addition. Mix in vanilla extract.
4. In a separate bowl, sift together flour, baking powder, and salt.
5. Alternate adding dry ingredients and milk to the butter mixture: start and end with dry ingredients. Mix until smooth.
6. Gently fold in chopped fruit → ensures even distribution.
7. Pour batter into prepared pan and smooth the top.
8. Bake 35–40 minutes → cake is lightly golden, toothpick inserted in center comes out clean.
9. Cool 10–15 minutes in pan, then transfer to wire rack to cool completely.

Velvet Kiss

Ingredients (23 cm / 9-inch cake)

- 1 1/4 cups (285 g) unsalted butter, softened
- 2 1/2 cups (500 g) granulated sugar
- 4 large eggs
- 1 tsp vanilla extract
- 2 1/2 cups (312 g) all-purpose flour
- 2 tbsp cocoa powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup (240 ml) buttermilk, room temperature
- 2 tbsp red food coloring
- 1 tsp white vinegar

Decor / Frosting:

- White buttercream frosting or cream cheese frosting

1. Preheat oven to 180 °C / 350 °F. Grease and line a 23 cm round cake pan with parchment paper.
2. Cream butter & sugar until light and fluffy (≈ 3–5 min).
3. Add eggs one at a time, beating well after each addition. Mix in vanilla extract.
4. In a separate bowl, sift together flour, cocoa powder, baking soda, and salt.
5. Alternate adding dry ingredients and buttermilk to the butter mixture, starting and ending with dry ingredients. Mix until smooth.
6. Add red food coloring and vinegar; mix until fully incorporated.
7. Pour batter into prepared pan and smooth the top.
8. Bake 30–35 minutes → cake is lightly golden, toothpick inserted in center comes out clean.
9. Cool 10–15 minutes in pan, then transfer to wire rack to cool completely.

Candy Clouds

Ingredients (23 cm / 9-inch cake)

- 1 cup (227 g) unsalted butter, softened
- 1 1/2 cups (300 g) granulated sugar
- 4 large eggs
- 2 tsp vanilla extract
- 2 1/2 cups (312 g) all-purpose flour
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 1 cup (240 ml) whole milk
- Food coloring (various pastel shades for frosting)

Frosting / Decoration:

- 2 cups (450 g) unsalted butter, softened (for buttercream)
- 4 cups (480 g) powdered sugar
- 2–4 tbsp milk or cream (adjust for consistency)
- Optional: edible glitter, sprinkles, or candy pieces

1. Preheat oven to 180 °C / 350 °F. Grease and line a 23 cm round cake pan with parchment paper.
2. Cream butter & sugar until light and fluffy (≈ 3–5 min).
3. Add eggs one at a time, beating well after each addition. Mix in vanilla extract.
4. In a separate bowl, sift together flour, baking powder, and salt.
5. Alternate adding dry ingredients and milk to the butter mixture, starting and ending with dry ingredients. Mix until smooth.
6. Pour batter into prepared pan and smooth the top.
7. Bake 30–35 minutes → cake is lightly golden, toothpick inserted in center comes out clean.
8. Cool 10–15 minutes in pan, then transfer to wire rack to cool completely.

Velvet Choco Slabs

Ingredients (for a 23×33 cm / 9×13 inch tray — ~12 pastries)

Cake:

- 200 g all-purpose flour (1 ½ cups)
- 200 g white sugar (1 cup)
- 50 g cocoa powder (½ cup)
- 1 ½ tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 2 large eggs (room temp)
- 240 ml milk (1 cup)
- 120 ml vegetable oil (½ cup)
- 2 tsp vanilla extract
- 240 ml boiling water (1 cup)

Frosting:

- 200 g dark chocolate (chopped)
- 120 ml heavy cream (½ cup)
- 2 tbsp butter

1. Preheat oven to 175 °C / 350 °F. Grease and line a 23×33 cm tray with parchment.
2. Mix dry ingredients — flour, sugar, cocoa, baking powder, baking soda, salt — in a large bowl.
3. Add wet ingredients — eggs, milk, oil, vanilla — and beat until smooth.
4. Pour in boiling water slowly while mixing; batter will be thin.
5. Pour into tray and bake 30–35 mins until a toothpick comes out clean. Cool completely.
6. Make frosting — heat cream until steaming, pour over chocolate and butter, let sit 2 mins, then stir smooth.
7. Spread frosting evenly over cooled cake. Chill 30 mins to set.
8. Slice into rectangles (like pastries) and serve.

Snowfall Vanilla Bars

Ingredients (for a 23×33 cm / 9×13 inch tray — ~12 pastries)

Cake:

- 200 g all-purpose flour (1 ½ cups)
- 200 g white sugar (1 cup)
- 2 tsp baking powder
- ½ tsp salt
- 120 g unsalted butter (½ cup), softened
- 3 large eggs (room temp)
- 180 ml milk (¾ cup)
- 2 tsp vanilla extract

Frosting:

- 200 g white chocolate (melted)
- 120 g unsalted butter (½ cup), softened
- 250 g powdered sugar (2 cups)
- 2 tbsp milk (adjust for texture)
- 1 tsp vanilla extract

Topping:

- 50 g white chocolate (for shavings)

1. Preheat oven to 175 °C / 350 °F. Grease + line a 23×33 cm tray with parchment.
2. Cream butter + sugar in a large bowl until pale and fluffy.
3. Beat in eggs one at a time, then add vanilla.
4. Mix dry ingredients in a separate bowl (flour, baking powder, salt).
5. Add dry + milk alternately into the butter mixture, starting and ending with dry. Mix until just combined.
6. Pour into tray and bake 25–30 mins until a toothpick comes out clean. Cool completely.
7. Make frosting — beat butter until creamy, mix in melted white chocolate (slightly cooled), powdered sugar, vanilla, and milk until smooth.
8. Frost the cake evenly.
9. Shave white chocolate with a vegetable peeler and sprinkle generously on top.
10. Chill 15 mins, then slice into rectangles or squares.

Blushberry Layers

Ingredients (makes one 23 cm / 9-inch round cake → cut into 8 triangular pastries)

Cake:

- 200 g all-purpose flour (1 ½ cups)
- 200 g white sugar (1 cup)
- 2 tsp baking powder
- ½ tsp salt
- 120 g unsalted butter (½ cup), softened
- 3 large eggs (room temp)
- 180 ml milk (¾ cup)
- 2 tsp vanilla extract

Filling + Frosting:

- 200 g unsalted butter (¾ cup), softened
- 250 g powdered sugar (2 cups)
- 1 tsp vanilla extract
- 2–3 tbsp milk
- 6 tbsp strawberry jam (good quality)

1. Preheat oven to 175 °C / 350 °F. Grease + line two 23 cm round cake tins.
2. Cream butter + sugar until pale and fluffy.
3. Beat in eggs one at a time, add vanilla.
4. Mix dry ingredients (flour, baking powder, salt) in a separate bowl.
5. Alternate dry + milk into the butter mixture, mixing until just combined.
6. Divide batter between tins and bake 20–25 mins until a toothpick comes out clean. Cool completely.
7. Make buttercream — beat butter until creamy, add powdered sugar, vanilla, and milk until fluffy.
8. Layer the cake — place first sponge, spread a thin layer of buttercream, then a layer of strawberry jam. Repeat with the second sponge.
9. Frost the outside smoothly with remaining buttercream.
10. Cut into 8 triangles like a cake, place a halved strawberry on each piece, and pipe extra buttercream swirls if desired.

Classic Cholate Slabs

Ingredients (makes 16 squares in an 8×8-inch pan)

- 115 g unsalted butter (½ cup)
- 200 g white sugar (1 cup)
- 2 large eggs
- 1 tsp vanilla extract
- 45 g cocoa powder (½ cup)
- 65 g all-purpose flour (½ cup)
- ¼ tsp baking powder
- ¼ tsp salt

- Preheat oven to 175 °C / 350 °F. Grease and line an 8×8-inch baking pan with parchment paper.
- Melt butter in a small saucepan or microwave. Remove from heat and stir in sugar, eggs, and vanilla.
- Sift cocoa, flour, baking powder, and salt together, then fold into the butter mixture until just combined.
- Pour batter into the prepared pan and smooth the top.
- Bake for 20–25 minutes until the center is set but still soft (don't overbake for a chewy texture).
- Cool before slicing into squares.

Molten Luxe Squares

Ingredients (makes 16 squares in an 8×8-inch pan)

- 170 g dark chocolate (at least 60% cocoa), chopped (1 cup)
- 115 g unsalted butter (½ cup)
- 200 g white sugar (1 cup)
- 100 g brown sugar (½ cup, packed)
- 3 large eggs
- 1 tsp vanilla extract
- 75 g all-purpose flour (½ cup)
- 30 g cocoa powder (¼ cup)
- ½ tsp salt

1. Preheat oven to 175 °C / 350 °F. Line an 8×8-inch baking pan with parchment, leaving some overhang for easy removal.
2. Melt chocolate and butter together in a heatproof bowl over simmering water (double boiler) or microwave in short bursts until smooth.
3. Whisk in both sugars while the mixture is still warm.
4. Add eggs one at a time, whisking well after each, then stir in vanilla.
5. Sift flour, cocoa, and salt together, then gently fold into the chocolate mixture.
6. Pour into pan, smooth the top, and bake for 22–25 minutes until the top is set but the center is slightly wobbly.
7. Cool in the pan completely before cutting — they'll firm up but stay gooey inside.
8.

Crunchy Royale

Ingredients (makes 16 squares in 8×8-inch pan)

- 150 g unsalted butter (⅔ cup)
- 200 g dark chocolate (chopped, 70% cocoa)
- 250 g white sugar (1 ¼ cups)
- 100 g brown sugar (½ cup, packed)
- 3 large eggs
- 1 tsp vanilla extract
- 100 g all-purpose flour (¾ cup)
- 30 g cocoa powder (¼ cup)
- ½ tsp salt
- 100 g mixed nuts, chopped (walnuts, pecans, almonds)

Optional Topping:

- Extra nuts or chocolate chunks

1. Preheat oven to 175 °C / 350 °F. Line an 8×8-inch baking pan with parchment paper.
2. Melt butter + chocolate together, stir until smooth.
3. Whisk in sugars, then add eggs one at a time, followed by vanilla.
4. Sift flour, cocoa, and salt; fold gently into the wet mixture.
5. Fold in chopped nuts evenly.
6. Pour batter into pan, smooth top, sprinkle extra nuts if desired.
7. Bake 25–30 minutes → edges set, center still slightly fudgy.
8. Cool completely before slicing into 16 squares.

Brew and Chew

Ingredients (for 9 brownies in an 8x8 inch pan)

- 170g (¾ cup) unsalted butter
- 200g (1 cup) granulated sugar
- 100g (½ cup) brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 90g (¾ cup) all-purpose flour
- 60g (½ cup) unsweetened cocoa powder
- ½ tsp baking powder
- ½ tsp salt
- 2 tbsp instant coffee granules (or espresso powder) dissolved in 1 tbsp hot water
- 100g (½ cup) dark chocolate chips

1. Preheat oven to 175°C (350°F) and line an 8x8 inch baking pan with parchment paper.
2. Melt the butter in a heatproof bowl (microwave or stovetop). Stir in granulated sugar and brown sugar until smooth.
3. Add eggs one at a time, whisking well after each addition. Mix in vanilla extract and the dissolved coffee.
4. Sift together flour, cocoa powder, baking powder, and salt. Fold into the wet ingredients until just combined.
5. Fold in dark chocolate chips.
6. Pour batter into the prepared pan and smooth the top.
7. Bake for 20–25 minutes, or until a toothpick inserted in the center comes out with moist crumbs (not wet batter).
8. Cool completely before cutting into squares.

Choco Chip Cookies

Ingredients (makes about 20 cookies)

- 170g (¾ cup) unsalted butter, softened
- 200g (1 cup) brown sugar (light or dark, packed)
- 50g (¼ cup) granulated sugar
- 1 large egg
- 1 egg yolk
- 2 tsp vanilla extract
- 240g (2 cups) all-purpose flour
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 200g (1¼ cups) semi-sweet chocolate chips

1. Preheat oven to 175°C (350°F). Line baking sheets with parchment paper.
2. In a large bowl, cream butter, brown sugar, and granulated sugar until light and fluffy.
3. Beat in the egg, egg yolk, and vanilla until smooth.
4. In another bowl, whisk flour, baking soda, baking powder, and salt.
5. Gradually add dry ingredients to the wet, mixing until just combined.
6. Fold in chocolate chips.
7. Scoop dough into 2–3 tbsp balls and place on the baking sheet, leaving space between each.
8. Bake for 10–12 minutes, until edges are golden but centers look slightly underbaked (they'll firm up while cooling).
9. Cool on the baking sheet for 5 minutes, then transfer to a wire rack.

Velvet Cocoa Crunch

Ingredients (makes ~20 cookies)

- 170g (¾ cup) unsalted butter, softened
- 150g (¾ cup) brown sugar (packed)
- 100g (½ cup) granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 160g (1⅓ cups) all-purpose flour
- 65g (¾ cup) unsweetened cocoa powder
- 1 tsp baking soda
- ½ tsp salt
- 150g (1 cup) chocolate chips or chunks

1. Preheat oven to 175°C (350°F). Line a baking sheet with parchment paper.
2. In a large bowl, cream butter, brown sugar, and granulated sugar until fluffy.
3. Beat in the egg and vanilla until smooth.
4. In another bowl, whisk flour, cocoa powder, baking soda, and salt.
5. Gradually mix dry ingredients into the wet ingredients until just combined.
6. Fold in chocolate chips.
7. Scoop 2 tbsp portions of dough onto the sheet, leaving space between cookies.
8. Bake for 9–11 minutes until edges are set but centers are slightly soft.
9. Cool 5 minutes on the tray, then transfer to a wire rack.

Scarlet Bites

Ingredients (makes ~18 cookies)

- 120g (½ cup) unsalted butter, softened
- 150g (¾ cup) brown sugar (packed)
- 50g (¼ cup) granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 tsp red food coloring (gel preferred)
- 160g (1⅓ cups) all-purpose flour
- 15g (2 tbsp) unsweetened cocoa powder
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 100g (1 cup) white chocolate chips

1. Preheat oven to 175°C (350°F) and line a baking sheet with parchment paper.
2. In a large bowl, cream butter, brown sugar, and granulated sugar until light and fluffy.
3. Mix in the egg, vanilla, and red food coloring until fully combined.
4. In another bowl, whisk flour, cocoa powder, baking soda, baking powder, and salt.
5. Gradually add dry ingredients to the wet mixture until just combined.
6. Fold in white chocolate chips.
7. Scoop ~2 tbsp portions onto the baking sheet, spacing evenly.
8. Bake for 9–11 minutes, until the edges are set but centers are soft.
9. Cool 5 minutes before moving to a wire rack.

Royal Bites

Ingredients (makes ~24 cookies)

- 225g (1 cup) unsalted butter, softened
- 200g (1 cup) granulated sugar
- 1 large egg
- 1½ tsp vanilla extract
- 300g (2½ cups) all-purpose flour
- 1½ tsp baking powder
- ½ tsp salt
- Royal icing

1. Preheat oven to 175°C (350°F) and line baking sheets with parchment paper.
2. In a large bowl, cream butter and sugar until light and fluffy.
3. Mix in the egg and vanilla until combined.
4. In another bowl, whisk flour, baking powder, and salt.
5. Add dry ingredients to the wet mixture in batches, mixing until a dough forms.
6. Chill dough for 30 minutes for easier handling.
7. Roll out dough to 6mm (¼ inch) thickness on a floured surface.
8. Cut into desired shapes with cookie cutters and place on baking sheet.
9. Bake 8–10 minutes, until edges are just starting to turn golden.
10. Cool completely, then top with royal icing before decorating.

Golden Swirls

Ingredients (makes ~30 cookies)

- 230g (1 cup) unsalted butter, softened
- 100g (½ cup) granulated sugar
- 100g (½ cup) powdered sugar
- 1 large egg yolk
- 1½ tsp vanilla extract
- 260g (2 cups) all-purpose flour
- ½ tsp salt

1. Preheat oven to 175°C (350°F) and line a baking sheet with parchment paper.
2. In a mixing bowl, cream the butter, granulated sugar, and powdered sugar until light and fluffy.
3. Mix in egg yolk and vanilla until smooth.
4. Sift together the flour and salt, then gradually add to the butter mixture, mixing just until combined.
5. For classic piped cookies: Transfer dough to a piping bag fitted with a large star nozzle and pipe swirls onto the sheet. For round cookies: Roll dough into balls and flatten slightly.
6. Bake 10–12 minutes until edges turn lightly golden.
7. Cool completely before storing in an airtight container.
8.

Brewed Bliss

1. Preheat oven to 175°C (350°F) and line a baking sheet with parchment.
2. In a large bowl, cream butter, brown sugar, and granulated sugar until fluffy.
3. Mix in egg, vanilla, and dissolved espresso powder until smooth.
4. In another bowl, whisk flour, cocoa powder, baking soda, and salt.
5. Gradually fold dry ingredients into wet until just combined.
6. Fold in chocolate chips.
7. Scoop ~2 tbsp dough per cookie onto baking sheet.
8. Bake 10–12 minutes until edges are set but centers are soft.
9. Cool 5 minutes on sheet, then transfer to wire rack.

Cupcakes:

- 115g (½ cup) unsalted butter, softened
- 200g (1 cup) granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 180g (1½ cups) all-purpose flour
- 1½ tsp baking powder
- ¼ tsp salt
- 120ml (½ cup) milk
- 2 tsp instant espresso powder (dissolved in 1 tsp hot water)

Frosting:

- 200g (¾ cup) unsalted butter, softened
- 250g (2 cups) powdered sugar
- 2–3 tbsp milk
- ½ tsp vanilla extract
- 1–2 tsp instant espresso powder (optional, for extra coffee flavor)

Vanilla Whispers

Ingredients (makes 12 standard cupcakes)

- 120g (½ cup) unsalted butter, softened
- 200g (1 cup) granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 180g (1½ cups) all-purpose flour
- 1½ tsp baking powder
- ¼ tsp salt
- 120ml (½ cup) milk

Optional Frosting: Buttercream or whipped cream

1. Preheat oven to 175°C (350°F). Line a 12-cup muffin tin with cupcake liners.
2. In a large bowl, cream butter and sugar until light and fluffy.
3. Beat in eggs one at a time, then add vanilla.
4. In another bowl, whisk flour, baking powder, and salt.
5. Add dry ingredients to butter mixture alternately with milk, beginning and ending with dry, mixing until just combined.
6. Scoop batter into liners, filling ~⅔ full.
7. Bake 18–20 minutes until a toothpick comes out clean.
8. Cool in tin 5 minutes, then transfer to a wire rack.
9. Frost and decorate as desired.

Fruitful Whispers

Ingredients (makes 12 cupcakes)

Cupcakes:

- 120g (½ cup) unsalted butter, softened
- 200g (1 cup) granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 180g (1½ cups) all-purpose flour
- 1½ tsp baking powder
- ¼ tsp salt
- 120ml (½ cup) milk

Filling:

- 100g mixed berries (strawberries, raspberries, blueberries)
- 2 tbsp sugar
- 1 tsp cornstarch (optional, to thicken)

Frosting:

- Buttercream, whipped cream, or cream cheese frosting

1. Preheat oven to 175°C (350°F). Line a 12-cup muffin tin with liners.
2. In a bowl, cream butter and sugar until light and fluffy.
3. Beat in eggs one at a time, then vanilla.
4. In another bowl, whisk flour, baking powder, and salt.
5. Add dry ingredients alternately with milk to the butter mixture, mixing until just combined.
6. Fill cupcake liners ~⅔ full. Bake 18–20 minutes, or until a toothpick comes out clean. Cool completely.
7. Prepare filling: Cook berries with sugar (and cornstarch if using) until slightly thickened; let cool.
8. Core cupcakes using a small knife or cupcake corer. Fill centers with berry mixture.
9. Frost cupcakes with desired frosting. Optionally, decorate with extra berries on top.

Cocoa Luxe Bites

Ingredients (makes 12 standard cupcakes)

Cupcakes:

- 115g (½ cup) unsalted butter, softened
- 200g (1 cup) granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 160g (1⅓ cups) all-purpose flour
- 50g (½ cup) unsweetened cocoa powder
- 1½ tsp baking powder
- ¼ tsp salt
- 120ml (½ cup) milk

Optional Frosting:

- Chocolate buttercream, ganache, or whipped cream

1. Preheat oven to 175°C (350°F) and line a 12-cup muffin tin with cupcake liners.
2. In a large bowl, cream butter and sugar until light and fluffy.
3. Beat in eggs one at a time, then add vanilla extract.
4. In another bowl, whisk flour, cocoa powder, baking powder, and salt.
5. Add dry ingredients alternately with milk to the butter mixture, starting and ending with dry ingredients. Mix until just combined.
6. Scoop batter into cupcake liners, filling ~⅔ full.
7. Bake 18–20 minutes until a toothpick inserted in the center comes out clean.
8. Cool completely on a wire rack before frosting.

Sugar rush

Ingredients (makes 12 cupcakes)

Cupcakes:

- 120g (½ cup) unsalted butter, softened
- 200g (1 cup) granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 180g (1½ cups) all-purpose flour
- 1½ tsp baking powder
- ¼ tsp salt
- 120ml (½ cup) milk
- Optional: ¼ tsp pink or blue food coloring for a pastel cupcake base

Cotton Candy Frosting:

- 200g (¾ cup) unsalted butter, softened
- 250g (2 cups) powdered sugar
- 2–3 tbsp milk
- ½ tsp vanilla extract
- 1–2 tsp cotton candy flavoring

1. Preheat oven to 175°C (350°F) and line a 12-cup muffin tin with liners.
2. In a bowl, cream butter and granulated sugar until fluffy.
3. Beat in eggs one at a time, then vanilla extract. Add optional food coloring if desired.
4. In another bowl, whisk flour, baking powder, and salt.
5. Alternate adding dry ingredients and milk to the butter mixture, mixing until just combined.
6. Scoop batter into liners ~⅔ full. Bake 18–20 minutes until a toothpick comes out clean. Cool completely.
7. For frosting: Beat butter until creamy. Gradually add powdered sugar, milk, vanilla, and cotton candy flavoring. Mix until smooth and fluffy.
8. Swirl frosting on cupcakes using a piping bag. For pastel swirl, divide frosting into 2–3 colors and swirl together.
9. Optional: Top with mini cotton candy tufts for the whimsical "Sugar Rush" effect.

Buttercream

1. Beat butter until creamy.
2. Gradually add powdered sugar, mixing on low speed.
3. Add milk and vanilla, beat until smooth and fluffy.
4. Optional (Chocolate Buttercream): Melt 50–75g dark chocolate and fold it into the buttercream until fully incorporated.

Ingredients (makes ~2 cups)

- 115g (½ cup) unsalted butter, softened
- 250g (2 cups) powdered sugar
- 2–3 tbsp milk
- ½ tsp vanilla extract

Chocolate Ganache

1. Heat cream until just simmering.
2. Pour over chopped chocolate in a bowl.
3. Let sit 1–2 minutes, then stir until smooth.
4. Cool slightly before pouring over cakes or cupcakes.

Ingredients (makes ~1 cup)

- 120g dark chocolate, chopped
- 120ml (½ cup) heavy cream

Royal Icing

1. Beat egg white until frothy.
2. Gradually add powdered sugar and lemon juice.
3. Mix until smooth and thick enough to pipe.
4. Use immediately for decorating cookies.

Ingredients (makes ~1 cup)

- 1 egg white
- 200g (1¾ cups) powdered sugar
- ½ tsp lemon juice

Frost & Fluff